



Best of August

LINCOLNSHIRE RABBIT, PACKINGTON PORK KNUCKLE & CHICKEN TERRINE

Confit carrot, greengage chutney,
fennel cracker (G D SUL M C) £14



GARDEN RAINBOW RADISH SMØRREBRØD

Loaf rye bread, garden broad bean & beets,
horseradish leaf, dill oil (G) £13



CHARRED CORNISH HALIBUT

Native lobster laska, kohlrabi noodles, crispy
vermicelli, coriander grass (SH-CR PN SS SOY) £35



WOOD PIGEON & PORK BELLY SOUVLAKI

Yorkshire Fettle cheese, olive & potato hash,
tzatziki, grilled Tiropsomo bread (G SUL SS) £30



WILDHIVE HONEY & CRÈME FRAICHE PARFAIT

Tayberry & loganberry compote,
brown butter shortbread (E D G) £15



GRUMPY FARMER SAMBOCADE

Poached plums, hibiscus syrup
(E D G) £15



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local
producers and source the best of British.

Your wellbeing is important to us, please speak with
our team about allergens / dietary requirements.

We hope you enjoyed our food and service. We add a
discretionary 12.5% service charge to your bill but if
you are not happy please don't pay it but do let us know
if there is anything we can do better.

ALLERGENS

Some dishes can be adapted, please ask

G gluten **E** eggs **F** fish **PN** peanuts
SH shellfish **MOL** mollusc **CR** crustacean
SOY soya **D** cows milk/lactose **TN** tree nuts
C celery **M** mustard **SS** sesame seeds
SUL sulphites **L** lupin